

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/14/2015 **Business ID:** 103637FE

Business: PANDA EXPRESS #1716

10950 STADIUM PKWY
KANSAS CITY, KS 66111

Inspection: 77001517

Store ID:

Phone: 9133341719

Inspector: KDA77

Reason: 01 Routine

Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/14/15	02:45 PM	04:15 PM	1:30	0:02	1:32	0	
Total:			1:30	0:02	1:32	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		p
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		..	p	p	..
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Ice in ice machine in kitchen, used in drive thru soda fountain, with mold in ice. Corrected on-Site, COS discarded ice, cleaned machine.]							
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p
	14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Stored as clean on shelving by 3 vat sink for clean equipment, 3 lids with visible food debris, one container with visible food debris on surface. 2 knives stored in knife box as clean with visible food debris on blade. COS rewashed.]							
	4-602.11(E)(4) Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Soda nozzles in consumer area soiled with mold buildup. COS cleaned.]							
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		p
	This item has Notes. See Footnote 1 at end of questionnaire.							
	20. Proper cold holding temperatures.		p
	This item has Notes. See Footnote 2 at end of questionnaire.							

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Unlabeled red bucket of liquid with nothing in solution under hot hold buffet line. PIC stated it was sanitizer. COS labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On shelving for dry goods and chemicals, packets of liquid cleaner for griddle stored next to paper towels for use at handsinks. COS moved]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Box of handsoap stored on shelving over soda syrup storage rack. COS moved.]</i>
	7-208.11(B)	<i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [First aid kit stored on wall over paper towel dispenser at handsink in kitchen.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	p
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GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	..	p
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Food Temperature Control			Y	N	O	A	C	R
<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[Walk in cooler at 47.7F. When walk in cooler door is shut, it pushes open the reach in cooler doors on the opposite side. Cooler is not capable of holding PHF at 41F or below.</i> <i>COS employees were told to stay out of cooler for the next 45 min.</i> <i>Cooler did get down to 40F. PIC will inquire about getting springs to hold doors closed. Ice placed on recently cut cabbage to get it down to 41F.]</i>						
		32. Plant food properly cooked for hot holding.	p
		33. Approved thawing methods used.	p
		34. Thermometers provided and accurate.	p
Food Identification			Y	N	O	A	C	R
		35. Food properly labeled; original container.	p
Prevention of Food Contamination			Y	N	O	A	C	R
		36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i>	6-202.13(B)(1)	<i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area.</i> <i>[Bug light on wall over paper towel dispenser in drive thru area.]</i>						
		37. Contamination prevented during food preparation, storage and display.	p
		38. Personal cleanliness.	p
		39. Wiping cloths: properly used and stored.	..	p
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i> <i>[Wet wiping rag stored on side of bucket and not in solution. COS placed wet wiping rag in solution.]</i>						
		40. Washing fruits and vegetables.	p
Proper Use of Utensils			Y	N	O	A	C	R
		41. In-use utensils: properly stored.	p
		42. Utensils, equipment and linens: properly stored, dried and handled.	p
		43. Single-use and single-service articles: properly used.	p
		44. Gloves used properly.	p
Utensils, Equipment and Vending			Y	N	O	A	C	R
		45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
		45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
		46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
		47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i>	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</i> <i>[food debris buildup in small reach in freezer on cookline.]</i>						
Physical Facilities			Y	N	O	A	C	R

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Physical Facilities	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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|----------------------|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Current license not on premise. PIC was unaware of where it was. COS left paperwork for new license.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #18 FBI Norovirus

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Footnote 1

Notes:

Hot holding

cooked kung pao chicken on line at 158F, orange chicken at 146F, mushroom chicken at 141F

cooked rice in cvap unit at 135F

steamed rice in rice cooker at 147F, fried rice on hot hold line at 144F

Footnote 2

Notes:

Cold holding

Raw beef at 41F in cold drawer.

in make table top, peas at 38F, corn at 42F, cut cabbage at 43F, raw pork at 43F in Rendell make table top/unit

cut cabbage in walk in cooler had just been cut, ambient of cooler was at 47F so added ice to rapidly chill recently cut cabbage. Proteins in the cooler were thawing from frozen state.

frozen foods frozen solid.

Footnote 3

Notes:

200ppm quat in 3rd vat, strips in place for quat.

Footnote 4

Notes:

Handsink at 103F in toilet room, handsink at 128F by drive thru

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/14/2015 **Business ID:** 103637FE
Business: PANDA EXPRESS #1716

10950 STADIUM PKWY
KANSAS CITY, KS 66111

Inspection: 77001517
Store ID:
Phone: 9133341719
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/14/15	02:45 PM	04:15 PM	1:30	0:02	1:32	0	
Total:			1:30	0:02	1:32	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/24/15

Inspection Report Number 77001517

Inspection Report Date 07/14/15

Establishment Name PANDA EXPRESS #1716

Physical Address 10950 STADIUM PKWY City KANSAS CITY

Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 7/24 or after